ITEM #

MODEL #

NAME #

SIS #

AIA #

SkyLine Premium
Electric Combi Oven 10GN2/1

217813 (ECOE102B2C0)   SkyLine Premium combi boiler oven with digital control, 10x2/1GN, electric, programmable, automatic cleaning

217823 (ECOE102B2A0)   SkyLine Premium combi boiler oven with digital control, 10x2/1GN, electric, programmable, automatic cleaning

Short Form Specification

Item No.

Combi oven with digital interface with guided selection.

- Built-in steam generator with real humidity control based upon Lambda Sensor.

- OptiFlow air distribution system to achieve maximum performance with 5 fan speed levels.

- SkyClean: Automatic and built-in self cleaning system with integrated descale of the steam generator. 5 automatic cycles (soft, medium, strong, extra strong, rinse-only).

- Cooking modes: Programs (a maximum of 100 recipes can be stored); Manual (steam, combi and convection cycles); EcoDelta cooking cycle; Regeneration cycle.

- Automatic backup mode to avoid downtime.

- USB port to download HACCP data, programs and settings. Connectivity ready.

- Single sensor core temperature probe.

- Double-glass door with LED lights.

- Stainless steel construction throughout.

- Supplied with n.1 tray rack 2/1 GN, 67 mm pitch.

APPROVAL:

Main Features

- Digital interface with LED backlight buttons with guided selection.
- Built-in steam generator for highly precise humidity and temperature control according to the chosen settings.
- Real humidity control based upon Lambda Sensor to automatically recognize quantity and size of food for consistent quality results.
- Dry, hot convection cycle (25 °C - 300 °C): ideal for low humidity cooking.
- Combination cycle (25 °C - 300 °C): combining convected heat and steam to obtain humidity controlled cooking environment, accelerating the cooking process and reducing weight loss.
- Low temperature Steam cycle (25 °C - 99 °C): ideal for sous-vide, re-thermalization and delicate cooking. Steam cycle (100 °C): seafood and vegetables. High temperature steam (25 °C - 130 °C).
- EcoDelta cooking: cooking with food probe maintaining preset temperature difference between the core of the food and the cooking chamber.
- Pre-set program for Regeneration, ideal for banqueting on plate or rethermalizing on tray.
- Programs mode: a maximum of 100 recipes can be stored in the oven's memory, to recreate the exact same recipe at any time. 4-step cooking programs also available.
- Fan with 5 speed levels from 300 to 1500 RPM and reverse rotation for optimal evenness. Fan stops in less than 5 seconds when door is opened.
- Single sensor core temperature probe included.
- Automatic fast cool down and pre-heat function.
- SkyClean: Automatic and built-in self cleaning system with integrated descale of the steam generator. 5 automatic cycles (soft, medium, strong, extra strong, rinse-only).
- Different chemical options available: solid (phosphate-free), liquid (requires optional accessory).
- GreaseOut: predisposed for integrated grease drain and collection for safer operation (dedicated base as optional accessory).
- USB port to download HACCP data, share cooking programs and configurations. USB port also allows to plug-in sous-vide probe (optional accessory).
- Connectivity ready for real time access to connected appliances from remote and HACCP monitoring (requires optional accessory).
- Back-up mode with self-diagnosis is automatically activated if a failure occurs to avoid downtime.
- [NOT TRANSLATED]
- [NOT TRANSLATED]
- [NOT TRANSLATED]

Construction

- Double thermo-glazed door with open frame construction, for cool outside door panel. Swing hinged easy-release inner glass on door for easy cleaning.
- Seamless hygienic internal chamber with all

E Excellence

Experience the Excellence
www.electroluxprofessional.com
professional@electrolux.com

rounded corners for easy cleaning.
- 304 AISI stainless steel construction throughout.
- Front access to control board for easy service.
- IPX 5 spray water protection certification for easy cleaning.
- Supplied with n.1 tray rack 2/1 GN, 67 mm pitch.

Sustainability
- Human centered design with 4-star certification for ergonomics and usability.
- Wing-shaped handle with ergonomic design and hands-free opening with the elbow, making managing trays simpler (Registered Design at EPO).
- Reduced power function for customized slow cooking cycles.

Optional Accessories

Water softener with cartridge and flow meter (high steam usage)	PNC 920003	❏
Water softener with salt for ovens with automatic regeneration of resin	PNC 921305	❏
Wheel kit for 6 & 10 GN 1/1 and 2/1 GN oven base (not for the disassembled one)	PNC 922003	❏
Pair of AISI 304 stainless steel grids, GN 1/1	PNC 922017	❏
Pair of grids for whole chicken (8 per grid - 1,2kg each), GN 1/1	PNC 922036	❏
AISI 304 stainless steel grid, GN 1/1	PNC 922062	❏
AISI 304 stainless steel grid, GN 2/1	PNC 922076	❏
External side spray unit (needs to be mounted outside and includes support to be mounted on the oven)	PNC 922171	❏
Pair of AISI 304 stainless steel grids, GN 2/1	PNC 922175	❏
Baking tray for 5 baguettes in perforated aluminum with silicon coating, 400x600x38mm	PNC 922189	❏
Baking tray with 4 edges in perforated aluminum, 400x600x20mm	PNC 922190	❏
Baking tray with 4 edges in aluminum, 400x600x20mm	PNC 922191	❏
Pair of frying baskets	PNC 922239	❏
AISI 304 stainless steel bakery/pastry grid 400x600mm	PNC 922264	❏
Double-step door opening kit	PNC 922265	❏
Grid for whole chicken (8 per grid - 1,2kg each), GN 1/1	PNC 922266	❏
Kit universal skewer rack and 6 short skewers for Lengthwise and Crosswise ovens	PNC 922325	❏
Universal skewer rack	PNC 922326	❏
6 short skewers	PNC 922328	❏
Multipurpose hook	PNC 922348	❏
4 flanged feet for 6 & 10 GN , 2", 100-130mm	PNC 922351	❏
Grease collection tray, GN 2/1, H=60 mm	PNC 922357	❏
Grid for whole duck (8 per grid - 1,8kg each), GN 1/1	PNC 922362	❏
Thermal cover for 10 GN 2/1 oven and blast chiller freezer	PNC 922366	❏
Tray support for 6 & 10 GN 2/1 disassembled open base	PNC 922384	❏
Wall mounted detergent tank holder	PNC 922386	❏

- NOT TRANSLATED -	PNC 922390	❏
Tray rack with wheels, 10 GN 2/1, 65mm pitch (included)	PNC 922603	❏
Tray rack with wheels 8 GN 2/1, 80mm pitch	PNC 922604	❏
Slide-in rack with handle for 6 & 10 GN 2/1 oven	PNC 922605	❏
Bakery/pastry tray rack with wheels 400x600mm for 10 GN 2/1 oven and blast chiller freezer, 80mm pitch (8 runners)	PNC 922609	❏
Open base with tray support for 6 & 10 GN 2/1 oven	PNC 922613	❏
Cupboard base with tray support for 6 & 10 GN 2/1 oven	PNC 922616	❏
External connection kit for detergent and rinse aid	PNC 922618	❏
Stacking kit for electric 6 GN 2/1 oven placed on electric 10 GN 2/1 oven	PNC 922621	❏
Trolley for slide-in rack for 6 & 10 GN 2/1 oven and blast chiller freezer	PNC 922627	❏
Trolley for mobile rack for 6 GN 2/1 on 6 or 10 GN 2/1 ovens	PNC 922631	❏
Stainless steel drain kit for 6 & 10 GN oven, dia=50mm	PNC 922636	❏
Plastic drain kit for 6 &10 GN oven, dia=50mm	PNC 922637	❏
Trolley with 2 tanks for grease collection	PNC 922638	❏
Grease collection kit for open base (2 tanks, open/close device and drain)	PNC 922639	❏
Banquet rack with wheels holding 51 plates for 10 GN 2/1 oven and blast chiller freezer, 75mm pitch	PNC 922650	❏
Dehydration tray, GN 1/1, H=20mm	PNC 922651	❏
Flat dehydration tray, GN 1/1	PNC 922652	❏
Open base for 6 & 10 GN 2/1 oven, disassembled	PNC 922654	❏
Heat shield for 10 GN 2/1 oven	PNC 922664	❏
Heat shield-stacked for ovens 6 GN 2/1 on 10 GN 2/1	PNC 922667	❏
Kit to fix oven to the wall	PNC 922687	❏
Tray support for 6 & 10 GN 2/1 open base	PNC 922692	❏
4 adjustable feet with black cover for 6 & 10 GN ovens, 100-115mm	PNC 922693	❏
Detergent tank holder for open base	PNC 922699	❏
Mesh grilling grid	PNC 922713	❏
Probe holder for liquids	PNC 922714	❏
Odourless hood with fan for 6 & 10 GN 2/1 electric ovens	PNC 922719	❏
Odourless hood with fan for 6+6 or 6+10 GN 2/1 electric ovens	PNC 922721	❏
Condensation hood with fan for 6 & 10 GN 2/1 electric oven	PNC 922724	❏
Condensation hood with fan for stacking 6+6 or 6+10 GN 2/1 electric ovens	PNC 922726	❏
Exhaust hood with fan for 6 & 10 GN 2/1 GN ovens	PNC 922729	❏
Exhaust hood with fan for stacking 6+6 or 6+10 GN 2/1 ovens	PNC 922731	❏

SkyLine Premium
Electric Combi Oven 10GN2/1

The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.
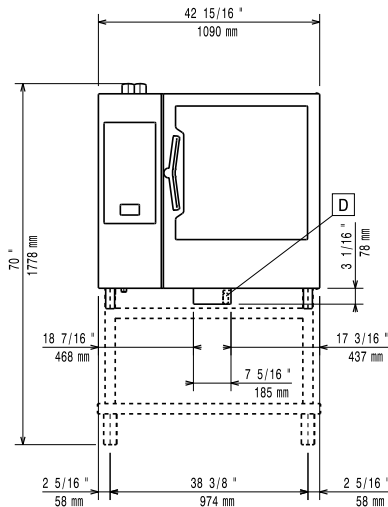
2024.05.08

- Exhaust hood without fan for 6&10x2/1 GN oven — PNC 922734 ❑
- Exhaust hood without fan for stacking 6+6 or 6+10 GN 2/1 ovens — PNC 922736 ❑
- 4 high adjustable feet for 6 & 10 GN ovens, 230-290mm — PNC 922745 ❑
- Tray for traditional static cooking, H=100mm — PNC 922746 ❑
- Double-face griddle, one side ribbed and one side smooth, 400x600mm — PNC 922747 ❑
- - NOT TRANSLATED - — PNC 922752 ❑
- - NOT TRANSLATED - — PNC 922773 ❑
- - NOT TRANSLATED - — PNC 922774 ❑
- - NOT TRANSLATED - — PNC 922776 ❑
- Non-stick universal pan, GN 1/1, H=20mm — PNC 925000 ❑
- Non-stick universal pan, GN 1/ 1, H=40mm — PNC 925001 ❑
- Non-stick universal pan, GN 1/1, H=60mm — PNC 925002 ❑
- Double-face griddle, one side ribbed and one side smooth, GN 1/1 — PNC 925003 ❑
- Aluminum grill, GN 1/1 — PNC 925004 ❑
- Frying pan for 8 eggs, pancakes, hamburgers, GN 1/1 — PNC 925005 ❑
- Flat baking tray with 2 edges, GN 1/1 — PNC 925006 ❑
- Potato baker for 28 potatoes, GN 1/1 — PNC 925008 ❑
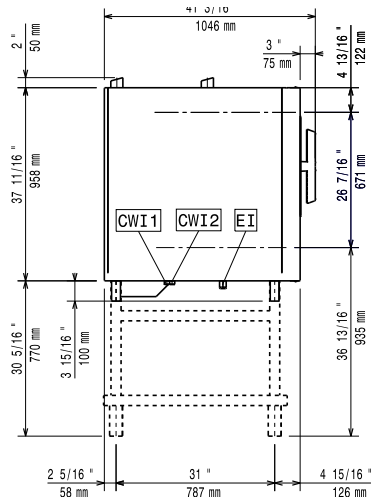- Compatibility kit for installation on previous base GN 2/1 — PNC 930218 ❑

SkyLine Premium
Electric Combi Oven 10GN2/1

The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.
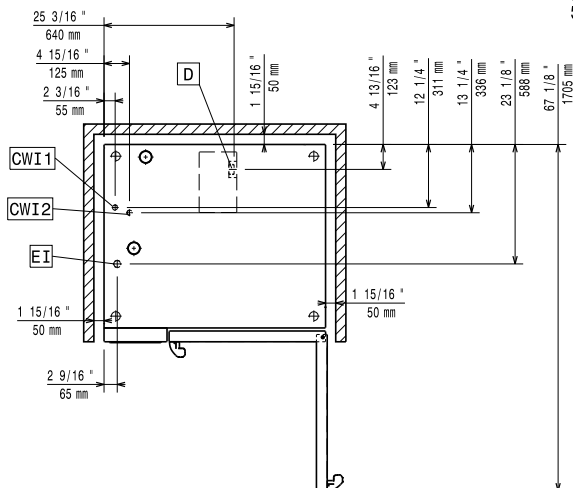
2024.05.08

Front

Side

Top

CWI1 = Cold Water inlet 1
CWI2 = Cold Water Inlet 2
D = Drain
DO = Overflow drain pipe
EI = Electrical inlet (power)

Electric

Supply voltage:

217813 (ECOE102B2C0)	220-240 V/3 ph/50-60 Hz
217823 (ECOE102B2A0)	380-415 V/3N ph/50-60 Hz
Electrical power, default:	37.4 kW
Electrical power max.:	40.1 kW
Circuit breaker required	

Water:

Water inlet "FCW" connection:	3/4"
Pressure, bar min/max:	1-6 bar
Drain "D":	50mm
Max inlet water supply temperature:	30 °C
Chlorides:	<17 ppm
Conductivity:	>50 µS/cm

Electrolux Professional recommends the use of treated water, based on testing of specific water conditions.

Please refer to user manual for detailed water quality information.

Installation:

Clearance:	Clearance: 5 cm rear and right hand sides.
Suggested clearance for service access:	50 cm left hand side.

Capacity:

GN:	10 - 2/1 Gastronorm
Max load capacity:	100 kg

Key Information:

Door hinges:	
External dimensions, Width:	1090 mm
External dimensions, Depth:	971 mm
External dimensions, Height:	1058 mm
Net weight:	179 kg
Shipping weight:	204 kg
Shipping volume:	1.59 m³

ISO Certificates

ISO Standards:	04